

LENNY GILMORE/REDEYE

Wednesday
SEPTEMBER 14, 2016

★ **FREE** ★

A Chicago Tribune
publication

Got a big idea?
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World Cup ...
of Hockey **6**

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and dinner at
The Loyalist **10**

EAT. plate. LOVE.

**TACOS OR CHARCUTERIE? STIR FRY OR PIZZA?
AT CHICAGO'S FOOD HALLS, YOU DON'T HAVE
TO CHOOSE JUST ONE. PAGES 8-9**



BY SAMANTHA NELSON FOR REDEYE | REDEYE@REDEYETCHICAGO.COM » GET MORE SPONTANEOUS EAT. DRINK. DO. IDEAS AT REDEYETCHICAGO.COM



THIRD BIRTHDAY CELEBRATION

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Try cocktails made by Chicago chefs including "Top Chef" alum Aaron Cuschieri and Rob Sidor of Bohemian House, then vote for your favorite at this benefit for No Kid Hungry. 6-8:30 p.m. \$45-\$50. ce.strength.org

ARCADE BREWERY SECOND ANNIVERSARY PARTY

Emporium 1366 N. Milwaukee Ave. 773-697-7922

Try the Chicago brewery's new Lady of Sorrow black IPA and other beers, with every purchase earning you a ticket in a raffle with prizes from Threadless, pH Productions, The Neo-Futurists and others. The bash also features a "Street Fighter V" tournament, pizza, snacks, button making and the chance to sketch a cosplayer dressed as the character on the anniversary beer's label. 7-10 p.m. No cover.



'HAND IN HAND'

The Den Theatre

1333 N. Milwaukee Ave.

773-697-3830

Akvavit Theatre presents Swedish playwright Sofia Freden's dark comedy about six roommates struggling to find money, love and their own apartment in Stockholm. 7:30 p.m. \$10. Tickets: brownpapertickets.com

KILL YOUR DARLINGS

CSz Theater Chicago

929 W. Belmont Ave. 773-549-8080

The live lit series concludes with readings from Northwestern English professor Bill Savage, Third Coast Review founder Nancy Bishop and author Ben Tanzer plus improv games focusing on the themes of literature and liquor. 7-8:30 p.m. Doors open at 6:30 p.m. \$5-\$10. Tickets: cszchicago.com

HAPPY HOUR OF THE DAY

Nick's Beer Garden (1516 N. Milwaukee Ave. 773-252-1155) takes \$1 off the price of call shots from 4-7 p.m.

3-DAY FORECAST



WEDNESDAY

72 67

Rain, rain



THURSDAY

73 63

Brief break



FRIDAY

77 64

And it's back

IS ACNE HOLDING YOU BACK?

A clinical study, sponsored by Novan Therapeutics, is currently underway to evaluate an investigational medication for acne vulgaris on the face. Acne vulgaris is a common skin condition that consists of blackheads, whiteheads, pimples, and sometimes deeper lumps called nodules or cysts. This study will last approximately 3 months.

You may be a candidate for this study if you:

- Are a healthy male or female 12 years of age or older
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Additional entry criteria apply. Qualified participants will receive related medical examinations and study medication at no cost, and may be eligible for compensation for their time and travel.

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POWER FAILURE

WHY SOME SAMSUNG PHONE BATTERIES HAVE EXPLODED

By Andrea Peterson | THE WASHINGTON POST

Lithium ion batteries show up in all sorts of tech these days, from your phone and laptop to airplanes and electric vehicles. But a voluntary recall of some 2.5 million Samsung Galaxy Note 7 smartphones after reports of battery explosions is raising new concerns about their safety.

Last week the Federal Aviation Authority warned passengers not to turn on or charge the devices during flights—or even put them in checked baggage. Some international airlines have placed similar restrictions on traveling with the smartphone. And the U.S. Consumer Product Safety Commission advised consumers “to stop charging or using the device.”

Here’s what you need to know about the lithium batteries that probably power a lot of your tech—and why they sometimes catch fire.

What are lithium ion batteries, and why are they so popular?

Lithium ion batteries are a bit different from the basic AAs you use to power your TV remote. They’re rechargeable, often are built directly into devices and rely on the chemical lithium as their primary fuel.

Lithium ion batteries are especially popu-

lar in devices such as laptops and phones, because they store energy super efficiently and are slow to lose their charge.

“You get a lot of oomph relative to older technologies that were the same size—often two to four times the voltage,” explained Stephen Hackney, a professor of materials science and engineering at Michigan Tech University.

How do they work?

Like pretty much all batteries, lithium ion batteries work by storing energy and releasing it through controlled chemical reactions. A lithium ion battery has two electrodes—places where electricity can enter or leave the battery—on opposite sides. One electrode, called the anode, is filled with negatively charged ions. The other electrode, called a cathode, contains positively charged ions and lithium. You can think of the anode and the cathode like the plus and minus signs you often see on batteries.

When you use a battery, the lithium moves over from the cathode to the anode—and when you charge it, the lithium moves back over to the cathode. There’s a separator inside that keeps the anode and the cathode from touching, because that can trigger mishaps such as fires and explosions.

So, what can cause the explosions?

The reason you can shove so much power into lithium ion batteries is that lithium basically “wants to react to almost anything”—which can lead to explosive results, Hackney said.

But one of the most common reasons the batteries can explode is because of mistakes in the charging process, he said. Inside the devices that rely on the batteries, there is software that tells them exactly how much the batteries should be charged and how fast. If those protocols are set incorrectly, it can destabilize some chemicals inside the battery and cause a chain reaction that researchers call a “thermal runaway” that may lead to fire or explosions.

Overheating can also cause explosions.

Another reason could be shoddy manufacturing or rough user treatment. If unwanted materials, like scraps of metal, accidentally end up inside the battery when it’s being made, they can short a cell of the battery and set off a thermal runaway. So could dropping the device, if the impact causes a break in the separator between the anode and cathode.

What happened with the Galaxy Note 7?

It seems like a manufacturing problem. The company reports at least 35 cases where the batteries combusted due to “a very rare manufacturing process error” in which the anode and cathode touched, the company said in a statement on its U.K. website.

The company decided to temporarily pull the phone off the market just two weeks after it was released and is offering replacements to people who already purchased the device.

How often do these types of problems occur?

The good news, according to Hackney, is they’re pretty uncommon, especially among high-end devices, when manufacturers keep a close eye on production quality.

But there have been plenty of high-profile cases. For instance, back in 2006 Dell recalled more than 4 million laptop battery packs over combustion issues. In 2013, the Boeing 787 Dreamliner was grounded by the FAA after reports of fires related to the lithium ion batteries used in the planes. And half a million hoverboards, one of the hottest gifts of the last holiday season, were recalled this summer because of lithium ion battery explosions.



THE BIG IDEA AWARDS

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Nominate Your Idea:

Submissions will be accepted until 11:59pm CT on September 18.

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Enter RedEye's Big Idea Awards

RedEye

Are you a Chicago-based entrepreneur between the ages of 21-40? Do you have a business idea, prototype or half-baked strategy that you need help with? Do you watch ABC's "Shark Tank" and think to yourself, "Wow, I am a lot smarter than these people"?

Have we got the contest for you: the RedEye Big Idea Awards.

On Oct. 13 at Ravenswood Event Center, we'll crown winners with new business ideas in four categories: food and drink; art and design; technology; and community development and civic involvement.

Winners receive prizes including ads in RedEye's print edition and a one-year small business membership to the Chicagoland Chamber of Commerce plus a gift certificate to apply toward registration at Chamber events, to help get your idea to that next level. And you'll do a victory tour onstage at the Big Idea Awards, which drew nearly 350 guests last year.

We have created this process to turn your big idea into a reality. So don't wait. Go to redeyechicago.com/bigidea to enter. Submissions will be accepted until

11:59 p.m. CT on Sept. 18.

On Sept. 26, finalists will officially be announced to the public. If you're a finalist, you'll be headed to the finals at Ravenswood

Event Center to pitch your big idea to the public (in person) with one goal in mind: Tally the most votes in your category to be named a Big Idea winner. Votes will be cast live by attendees at the event.

The event will feature meet-and-greets with each finalist, beverages, appetizers and more.

Submit your idea to us today. Who knows? In a month, you could be hoisting the trophy onstage at the Big Idea Awards.

Full rules can be found at redeyechicago.com/bigidea.

(Don't be lazy, actually read them. They have lots of important info you need to know.)

DATES ARE SUBJECT TO CHANGE.



Categories:

- » Food and drink
- » Art and design
- » Technology
- » Community development and civic involvement



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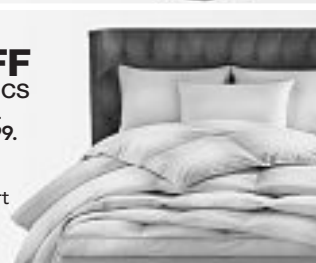
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sports



Team USA's Patrick Kane (left) celebrates his goal against Team Canada during a pre-tournament World Cup of Hockey game in Ohio on Friday. AP

HAWKS VS. HAWKS AND OTHER WORLD CUP OF HOCKEY DRAWS

ICY HOT

By Chris Sosa | REDEYE

As if late summer/early fall weren't jam-packed with enough sports to watch, along comes the World Cup of Hockey, which we haven't heard from since 2004.

Will the tournament grab more viewers than football or baseball? No one sees that happening, even in Chicago. Will it be more exciting than training camp updates and pre-season games? One thousand percent yes.

Answers to these other 10 frequently asked questions about the tournament will have you sufficiently prepped when the World Cup begins Saturday.

What's the tournament format?

There are two groups, and each team will play the other teams in its group once. Group A consists of Canada, the U.S., the Czech

Republic and Team Europe. Group B consists of Sweden, Finland, Russia and Team North America. The top two teams in each group will advance to one-game semifinals, and those winners will face off in a best-of-three championship series. All games will be played at the Air Canada Centre in Toronto.

Team North America and Team Europe? What's up with that?

Basically, there aren't many teams outside the six others in this tournament that can compete with the best in the world, so organizers are experimenting. Team North America consists of players 23 and younger from the U.S. and Canada, while only players 24 and older will compete for the American and Canadian teams. Team Europe's roster, meanwhile, is stocked with players from birth countries

outside Sweden, Finland, Russia and the Czech Republic.

So if Team North America or Team Europe wins, who gets to keep the trophy?

The trophy will be cut into as many pieces as necessary to represent the countries that contributed. Just kidding. Those details were unavailable. We figure they'll have to share somehow, but it does seem awkward.

How many Hawks are involved?

Ten players in all: Jonathan Toews and Corey Crawford on Team Canada, Patrick Kane on Team USA, Marian Hossa on Team Europe, Niklas Hjalmarsson and Marcus Kruger on Team Sweden, Artem Anisimov and Artemi Panarin on Team Russia, Michal Kempny on

Team Czech Republic and Ville Pokka on Team Finland.

Hawks coach Joel Quenneville also is participating; he's an assistant for Team Canada.

How can I watch?

ESPN has the exclusive radio and TV rights in the U.S., and most games will appear on ESPN or ESPN2. Live access to the network's coverage will be available through WatchESPN.

Will watching Team USA interfere with Bears or Cubs games?

The short answer is "somewhat." The American team's group play schedule is as follows:

- » vs. Europe, 2:30 p.m. Saturday, ESPN2
- » vs. Canada, 7 p.m. Tuesday, ESPN
- » vs. Czech Republic, 7 p.m. Sept. 22, ESPN2

Jonathan Toews
AP

The first two games bump heads with the Cubs, though at the rate they're going, they'll have the NL Central Division crown wrapped up before the weekend.

If the U.S. takes second place in its group, which is likely, it will play at noon Sept. 25, and the Bears play at 7:30 p.m. that day. Should the U.S. win its group, its semifinal will be at 6 p.m. Sept. 24. So no overlap with the Bears. Whew!

You can view the full schedule at wch2016.com.

Will training camps be affected?

In the sense that full rosters will not be available right away, yes. Practices and preseason games will go on as scheduled. The final game of the championship series will be no later than Oct. 1, and players will rejoin their teams for the remainder of camp before the NHL regular season begins. The Blackhawks begin training camp Sept. 23 at Johnny's Ice House West, and the team's first preseason game is Sept. 28 vs. Pittsburgh.

Will the World Cup matchups feel like glorified All-Star Games?

Not a chance. Take the U.S. and Canada, for example. These teams often stand in each other's way when it comes to international glory, and they weren't afraid to play rough in an exhibition game Friday. Between the teams, 10 penalties were called, including six for roughing, and USA forward Ryan Kesler was ejected for boarding Canada's Shea Weber. And that was just a warmup contest.

"Without saying too much, I think there

were a couple of borderline hits there where our guys were put in some awkward positions and there's not much you can do there," Toews said afterward. "The one on Weber was the right call there. We just have to try and protect ourselves and expect that the officials are going to do what they have to do. We have no problem with the chippiness and the physical play, [but] it doesn't matter where you're playing, I think you always have to respect the player when he has his back to you."

Who will be the tournament's breakout star?

Crawford is a good bet. The Hawks goaltender stopped all 10 shots he faced in Saturday's exhibition matchup against the United States, and several were spectacular. Although he's one of three goalies on Canada's roster, Montreal's Carey Price is coming off an injury, which could increase Crawford's playing time.

"He gets that opportunity he knows if he goes out there and does what he knows he can, he's going to make a name for himself too," Toews said. "It's great to see him play the way he did."

While Crawford isn't exactly an unknown in hockey circles, a solid performance in Toronto could lead to more national team call-ups for him.

Can anyone beat Canada?

Eh, not likely. As usual, the Canadians are loaded. And in this event, they're huge betting favorites, at 10-11 according to Bovada. The Americans, meanwhile, are given the fourth-best odds at 13-2.

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VARIETY SHOW

Your guide to Chicago food halls

By Moira Lawler | FOR REDEYE

The term “food hall” might conjure up visions of stuffy dorm cafeterias, stale mall food courts and unlimited orange chicken samples. Forget that. Food halls are back and better than ever with at least six (and counting) options in Chicago offering top-notch eats from some of the area’s brightest chefs. Because why shouldn’t downtown diners be able to eat tacos and a bowl of ramen in the same sitting?

“High-end food halls offer a unique dining experience in one location, providing a variety of options and a common place to eat and socialize,” said Victor Alvarez, founding partner of Alvarez & Marsal Property Investments (AMPI), which will open a food hall at 205 W. Wacker Drive next spring.

If variety is the name of the game, Revival Food Hall, which opened in the Loop last month, is the current MVP, with seafood, barbecue, fried chicken, poke, pizza and more. The sprawling food court from 16” On Center (Longman & Eagle, Moneygun, The Promontory) tasked its chef partners with focusing on one or two dishes each—and doing them well—to avoid having 20 burger options, managing partner Bruce Finkelman said.

“We really wanted to give people who not only work downtown but tourists in the area and people who are visiting a really great slice of our Chicago and our neighborhoods,” he said. “Because that’s what Chicago is known for—it’s the city of neighborhoods.”

And apparently a city of food halls, too. Here’s what to know about the seven major players—lingering Cinnabon fumes sold separately. **MOIRA LAWLER IS A REDEYE CONTRIBUTOR.**

▲ Latinicity

108 N. State St. 312-795-4444

Hours: 11 a.m.- 9 p.m.
Monday through Saturday
and 11 a.m.-3 p.m. Sunday.

If variety is the spice of life, Latinicity is too hot to handle with flavors from Latin America, Spain and Portugal. Think restaurant-quality pork belly tortas next to salted cod croquettes—and OK, a little Chicago influence too—hot dogs with a Latin twist. The concept, helmed by chef Richard Sandoval, opened in Block 37 late last year and has since been feeding hungry Loop lunchers looking to break out of the Chipotle mold. The hardest part is choosing what to eat from 10 stands offering everything from sushi and ceviche to tacos and stew. Once the tough decisions are behind you, grab a seat in the cozy dining area where lush greenery transports you to a warmer climate. Beer-inclined visitors won’t want to miss the 80-seat beer garden Cervceria for post-work brews and appetizers.



▲ Revival Food Hall

125 S. Clark St. 773-999-9411

Hours: 7 a.m.-7 p.m. Monday through Friday,
bar open until 9 p.m.

In a nutshell, Revival is a one-stop shop for Chicago’s most craveable dishes. Chefs who usually steer clear of pricey downtown locations come together under one roof to offer their finest fare, Finkelman said. The 24,000-square-foot space houses 15 different concepts, including bite-sized versions of full restaurants you already know and love—think Furious Spoon, Smoque BBQ and The Budlong—and spinoffs such as Antique Taco Chiquito from the folks behind Antique Taco and Danke from the people who brought you Table, Donkey and Stick. If tacos with a side of charcuterie sound delightfully right, you already understand the beauty of this place.

3 Greens Market ▶

354 W. Hubbard St.
312-888-9195

Hours: Monday through Friday: Coffee shop 7 a.m.-8 p.m., salad bar 11 a.m.-8 p.m. and hot bar 11 a.m. until sold out. Saturday and Sunday: 8 a.m.-3 p.m.

Upon entering the River North space, Brendan Sodikoff fans will think they've died and gone to Hogsalt heaven. The spot is part eclectically decorated coffee shop lounge (with a putting green!) and part food hall-like cafeteria featuring selections from Sodikoff's growing empire. Order a Dillman's pastrami sandwich or Small Cheval burger, or opt to load up at the pay-by-the-pound salad bar. No trip is complete without a Doughnut Vault treat.



NUCCIO DINUZZO/TRIBUNE FILE

▲ Chicago French Market

131 N. Clinton St. 312-575-0306

Hours: 7 a.m.-7:30 p.m. Monday through Friday and 8:30 a.m.-5:30 p.m. Saturday.

Check individual retailers for specific hours at frenchmarketchicago.com

More than 30 family businesses, local food-trepreneurs (it's where Zach Friedlander launched his crazy-popular Aloha Poke Co. earlier this year) and grocers alike inhabit this West Loop marketplace with European vibes. Grab individual ingredients to make a gourmet dinner at home or go the no-fuss route and visit one of the many food stalls, including Da Lobsta with lobster rolls, Pastoral with hearty sandwiches and artisan cheese and K-Kitchen with Korean fare. To get the full experience, grab a macaron from Vanille Patisserie and saddle up at a cafe table to people-watch the day away.

COMING SOON

205 W. Wacker Drive

The vision for Alvarez's yet-to-be-named project isn't finalized just yet. What we do know is that the 10,500-square-foot food hall will overlook the Riverwalk and the vibe will be comfortable but upscale. The rest is up to you: Chicagoans are invited to share ideas for the project by tagging [#Devour205](https://twitter.com/Devour205) on social media. So far, the response from everyday food fans as well as Chicago food purveyors has been overwhelmingly positive, Alvarez said.

▼ Foodlife

835 N. Michigan Ave. 312-335-3663

Hours: 8 a.m.-8 p.m. Monday through Thursday, 8 a.m.-8:30 p.m. Friday and Saturday and 8 a.m.-7 p.m. Sunday.

This Water Tower staple that launched in 1993 could easily be considered the O.G. of all Chicago food halls. The Lettuce Entertain You concept offers 14 distinct restaurants serving stir fry, soups, pizza, sushi, pasta, salad, barbecue—you get the idea. Many diners grab their meals and head back to the office, but there's seating available for those brave enough to fend off tourists and shoppers.

Eataly Chicago

43 E. Ohio St. 312-521-8700

Hours: Market 10 a.m.-11 p.m. daily, Caffè Lavazza 8 a.m.-11 p.m. daily.

Like the Chicago French Market, Mario Batali's Italian-focused Eataly offers an upscale grocery store and a handful of curated dining options. Upstairs, sit-down restaurants are dedicated to specific dishes, such as La Pizza & La Pasta and Il Pesce & Le Verdure (that's fish and veggies for Americanos). While you're there, grab hard-to-find Italian products, wines and fresh pasta to take home. On the lower level, browse casual counters with grab-and-go options that are perfect for lunch, including panini, gelato and—best of all—a Nutella bar that packs the addictive hazelnut spread into crepes and baked treats.





By Michael Nagrant | FOR REDEYE

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The dark basement lair and Nothing Noble

Just like at Delilah's, there are cult films on offer at The Loyalist, and the night I walked in, the TV over the bar was showing the movie "Heathers." There is also whiskey. A cocktail dubbed Nothing Noble (\$12)

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Tick tock, my seat is wrong

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The Loyalist
177 N. Ada St.
773-913-3774
★★★★★
Give it some time

LENNY GILMORE/REDEYE PHOTOS

RATINGS KEY ★★★★★ DEAD UPON ARRIVAL ★★★★★ PROCEED WITH CAUTION ★★★★★ GIVE IT SOME TIME ★★★★★ TAKE IT OR LEAVE IT ★★★★★ OFF TO A GOOD START ★★★★★ HEATING UP ★★★★★ ALREADY HOT



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Though it's no longer available, my favorite dish was half-moon slices of ripe Nichols Farm honeydew and cantaloupe dipped in crunchy cashew dust, dabbed with fish sauce and finished with shiso and kaffir lime powder. Salty, sweet and funky, the contrast of soft and crunchy textures had juice dribbling down my chin. Despite the cheffiness going on here, the dish rang up at a very reasonable \$7.

One dish that's not reasonably priced is an \$8 biscuit. Sure, it's served with spicy West Loop Salumi 'nduja-infused butter and house-made ramp honey, but it's a single biscuit. It's also riding the edge of dryness despite those lovely condiments and doesn't stack up to the less expensive turbinado-spiked biscuit I had at Giant a few weeks back. At the very least, when we told the server that our table of three was sharing everything, he could have warned us that the biscuit was a single serving.

Acid vacation

Tangy housemade kraut tossed with crispy roast potatoes and a runny egg dripping in



buttermilk mayonnaise (\$13) made me feel better, the way fancy drunk eats do. Still, the dish was a little heavy and the kraut and buttermilk a tad tame.

Another dish that could have used a spritz of lemon or a touch of acidity was a bowl of grilled squid (\$13) tossed with sungold tomatoes and Fresno chili. I enjoyed the smokiness of the squid and the sweetness of the tomatoes but wanted more pop overall. And while the circular slices of calamari were thin and delicate, the tentacles were thick, chewy and a little too big. If they'd been halved or quartered, they would have

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Being a bar of sorts, The Loyalist should have a good burger. John Shields and Bolton deliver just that with a \$16 option dripping with mayo, American cheese and thinly shaved curlicues of grilled onion. A healthy dose of



pickled onion and cucumber brightened things up, while a downy sesame-studded bun toasted in beef fat sopped up all the drippings.

Every day is like (lemongrass) sundae

A good burger demands a solid hot fudge sundae, but John Shields decided instead to go fancy with lemon verbena- and lemongrass-infused ice cream drizzled with salted licorice syrup and pickled blueberries served on a bed of sunflower butter cookie crumble (\$10). The pickled blueberry and lemon notes didn't bog me down in a sugar coma but refreshed like tart frozen yogurt.

There's also pavlova (\$10), toasted meringue served with blackberry sorbet that's studded with dried sweet corn nuggets. I liked the ripeness of the sorbet and the treasure hunt-like nature of discovering hunks of crispy corn, but the chewy pavlova texture was tiring after a while.

Bottom line: The Loyalist is a chill dark bar-staurant that offers a glimpse of the high-quality experience happening upstairs at sister spot Smyth. The seasonal Thai-flavored melon was extraordinary, and Au Cheval devotees might just find a new favorite at The Loyalist. But some of the dishes still need revisions with a dash of acid or honing of textures to make this place truly top-notch.

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- Crosby's Kitchen
- Dive Bar
- D.S. Tequila Company
- Flaco's Tacos
- **NEW!** Garifuna Flava
- New England Seafood
- The Pony Inn
- Taco Joint
- Tacos Nietos

★ ENTERTAINMENT ★

Wedding Banned - Boy Band Review

Get Up with the Get Downs • Catfight • Girl Power Band

One Night Band • Well Known Strangers • Vallet Folklorico

Ballet Flor de Corazon • Mariachi Angeles de Puebla • Escuadrón FA ...plus many more!

LakeviewTacoFest.com



The Peekaboos

show up

5 CHICAGO CONCERTS TO CATCH THIS WEEK

By Josh Terry | REDEYE

Repeat after me: You are probably going to Riot Fest this weekend. It's one of the biggest and best festivals of the year, complete with a stacked (and mostly sold-out) lineup of after-shows. But what if you aren't going to Riot Fest? That's where this list comes in. Here's the under-the-radar live music to go see if you don't have a Riot Fest pass (or, if you're an especially ambitious concertgoer, here's what to see on top of Riot Fest). @JOSH1TERRY | JTERRY@REDEYECHICAGO.COM

WEDNESDAY

William Tyler

Constellation

3111 N. Western Ave.

Featuring a backing band as stacked as Wilco's Glenn Kotche and Megafaun's Phil Cook, nothing shines more on Tyler's "Modern Country" than his pastoral and incredibly gorgeous guitar work. Pristinely produced, every note and tone shines throughout. Few albums transported me to feeling like I'm on the best road trip ever like this one did. Tickets: constellation-chicago.com

FRIDAY

Rooms, Cecil

Constellation

3111 N. Western Ave.

I'll be the first to admit that I don't cover jazz enough at RedEye. While it might be a tough sell to some, this bill certainly isn't. Rooms will be celebrating the release of their third album, "Vigil." Cecil, which features Whitney's Will Miller, ex-Marrow bassist Lane Beckstrom (who has excellent solo stuff, too) and drummer extraordinaire Peter Manheim, will open. Tickets: constellation-chicago.com

Mild High Club, Divino Niño, Troy Anderson

The Empty Bottle

1035 N. Western Ave. 773-276-3600

While it took me a long time to listen to them because of an irrational dislike of their name (I'm sorry, it's super lame to judge a band by its moniker), Mild High Club's "Skiptracing" has

become one of my go-to albums this summer. Full of vibes and airtight songwriting, expect a lot of head-bopping this Friday at The Empty Bottle. Locals Divino Niño, who are pretty rad, will open. Tickets: emptybottle.com

SATURDAY

The Peekaboos, Mykele Deville, The Curls

Cole's

2338 N. Milwaukee Ave. 773-276-5802

Head to RedEye's online music section to hear The Peekaboos' excellent new album, "Help Stop Decay." In full. They're celebrating the release Saturday night with a free show at Cole's. Mykele Deville, who's also on the heels of a record release, will be in support—he's an awesome rising rapper. Free.

MONDAY

Clearance, Chook Race, The Hecks, Daymaker

The Empty Bottle

1035 N. Western Ave. 773-276-3600

I know, I know. Including a show happening Monday seems like cheating, but since this feature always runs online on Tuesdays, there's no way I couldn't include this absolutely bonkers bill at The Empty Bottle's Free Monday showcase. We've already included both The Hecks and Clearance as must-see shows for their respective record releases at The Hideout, but together on the same bill with Chook Race and Daymaker, not to mention it being free? Hot damn. Free.

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FREAKY DEAKY

OCTOBER 28-30 | 2016

FRIDAY OCTOBER 28TH

DISCLOSURE **DIMITRI VEGAS & LIKE MIKE** **TRAVIS SCOTT**

IN ALPHABETICAL ORDER
BLACK TIGER SEX MACHINE • FLATBUSH ZOMBIES • GARETH EMERY
LIL DICKY • NERVO • PEKING DUK • RUDIMENTAL SOUNDSYSTEM • SAN HOLO

THE CRYPT STAGE
BR\$ SAFARI • FIGURE • CRIZZLY • ILLENIUM • LOUDPVCK • 4B

SATURDAY OCTOBER 29TH

DJ SNAKE **DJ KHALED**

IN ALPHABETICAL ORDER
ASAP FERG • BLEEP BLOOP • GRAMATIK • GRYFFIN • HIPPIE SABOTAGE
ILOVEMAKONNEN • METRO BOOMIN • PAPER DIAMOND • SNAILS

THE CRYPT STAGE
dubfire:live  • CLAPTONE • MK • BRODINSKI • KILL FRENZY

SUNDAY OCTOBER 30TH


Tiesto 

IN ALPHABETICAL ORDER
BOYS NOIZE • DANNY HOWARD • DESIGNER • DUKE DUMONT
HEADHUNTERZ • JAUZ • STORMZY • TEAM EZY

THE CRYPT STAGE
JAMIE JONES • GUY GERBER • LEE FOSS • ARDALAN • GENE FARRIS



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TICKETS AT FREAKYDEAKYHALLOWEEN.COM

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New Men's Sex Pill Makes Viagra Obsolete

Soaring demand expected for new scientific advance made just for older men. Works on both men's physical ability and their desire in bed.

If you're like the rest of us guys over 50; you probably already know the truth... "Viagra" doesn't work! Simply getting an erection doesn't fix the problem" says Dr. Bassam Damaj, chief scientific officer at the world famous Innovus Pharma Laboratories.

As we get older, we need more help in bed. Not only does our desire fade; but erections can be soft or feeble, one of the main complaints with Viagra®. Besides, Viagra® is expensive... costing as much as \$50.00 a pill.

Plus, it does nothing to stimulate your brain to want sex. "I don't care what you take, if you aren't interested in sex, you can't get or keep an erection. It's physiologically impossible," said Dr. Damaj.

MADE JUST FOR MEN OVER 50

But now, for the first time ever, there's a pill made just for older men. It's called Vesele®. A new pill that helps you get an erection by stimulating your body and your brainwaves. So Vesele® can work even when nothing else worked before.

The new men's pill is not a drug. It's something completely different

Because you don't need a prescription for Vesele®, sales are exploding. The maker just can't produce enough of it to keep up with demand. Even doctors are having a tough time getting their hands on it. So what's all the fuss about?

WORKS ON YOUR HEAD AND YOUR BODY

The new formula takes on erectile problems with a whole new twist. It doesn't just address the physical problems of getting older; it works on the mental part of sex too. Unlike Viagra®, the new pill stimulates your sexual brain chemistry as well. Actually helping you regain the passion and burning desire you had for your partner again. So you will want sex with the hunger and stamina of a 25-year-old.

THE BRAIN/ERECTION CONNECTION

Vesele takes off where Viagra® only begins. Thanks to a discovery made by 3 Nobel-Prize winning scientists; Vesele® has become the first ever patented supplement to harden you and your libido. So you regain your desire as well as the ability to act on it.

In a 16-week clinical study; scientists from the U.S.A. joined forces to prove Nitric Oxide's effects on the cardio vascular system. They showed that Nitric Oxide could not only increase your ability to get an erection, it would also work on your brainwaves to stimulate your desire for sex. The results were remarkable and published in the world's most respected medical journals.

THE SCIENCE OF SEX

The study asked men, 45 to 65 years old to take the main ingredient in Vesele® once a day. Then they were instructed not to change the way they eat or exercise but to take Vesele® twice a day. **What happened next was remarkable.** Virtually every man in the study who took Vesele® twice a day reported a huge difference in their desire for sex. In layman's terms, they were horny again. They also experienced harder erections that lasted for almost 20 minutes. The placebo controlled group (who received sugar pills) mostly saw no difference.

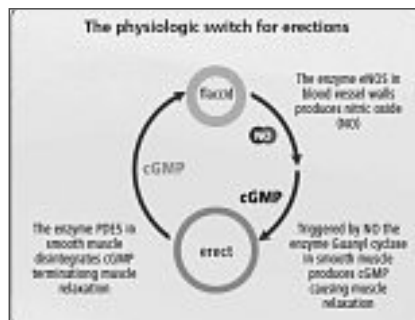
JAW-DROPPING CLINICAL PROOF

- ✓ Satisfaction—Increase from 41.4% to 88.1%
- ✓ Frequency—Increase from 44.9% to 79.5%
- ✓ Desire—Increase from 47.9% to 82%
- ✓ Hardness—Increase from 36.2% to 85.7%
- ✓ Duration—Increase from 35% to 79.5%
- ✓ Hardness—Increase from 36.2% to 85.7%
- ✓ Ability to Satisfy—Increase from 44.1% to 83.3%

AN UNEXPECTED BONUS: The study results even showed an impressive increase in the energy, brain-power and memory of the participants.

SUPPLY LIMITED BY OVERWHELMING DEMAND

"Once we saw the results we knew we had a game-changer said Dr. Damaj. We get hundreds of calls a day from people begging us for a bottle. It's been crazy. We try to meet the crushing demand for Vesele®."



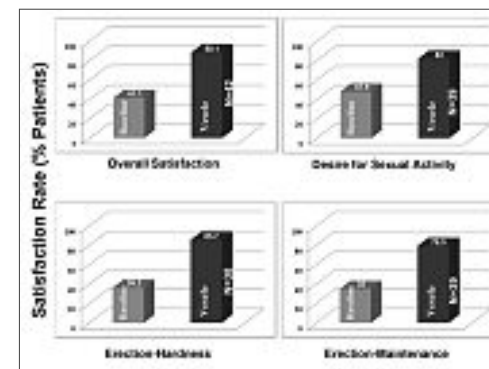
DOCTOR: "VESELE® PASSED THE TEST"

"As a doctor, I've studied the effectiveness of Nitric Oxide on the body and the brain. I'm impressed by the way it increases cerebral and penile blood flow. The result is evident in the creation of Vesele®. It's sure-fire proof that the mind/body



New men's pill overwhelms your senses with sexual desire as well as firmer, long-lasting erections. There's never been anything like it before.

connection is unbeatable when achieving and maintaining an erection and the results are remarkable" said Dr. Damaj. (His findings are illustrated in the charts below.)



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- I have seen a change in sexual desire.
- Typically take 1 each morning and 1 each night. Great stamina results!
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- My focus (mental) has really improved... Huge improvement.
- Amazing orgasms!
- I really did notice a great improvement in my ability.

HOW TO GET VESELE®

This is the first official public release of Vesele® since its news release. In order to get the word out about Vesele®, Innovus Pharma is offering special introductory discounts to all who call.

A special phone hotline has been set up for readers in your area; to take advantage of special discounts during this ordering opportunity. Special discounts will be available starting today at 6:00am. The discounts will automatically be applied to all callers. The Special TOLL-FREE Hotline number is **1-800-583-1202** and will be open 24-hours a day.

Only 300 bottles of Vesele® are currently available in your region. Consumers who miss out on our current product inventory will have to wait until more become available. But this could take weeks. The maker advises your best chance is to call 1-800-583-1202 early.

Vesele is a Registered Trademark of Innovus Pharmaceuticals publicly trading on the OTCQB under the Symbol INNV.

THESE STATEMENTS HAVE NOT BEEN EVALUATED BY THE U.S. FOOD AND DRUG ADMINISTRATION. THIS PRODUCT IS NOT INTENDED TO DIAGNOSE, TREAT, CURE OR PREVENT ANY DISEASE. RESULTS NOT TYPICAL.

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P19871, \$2,977

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2000 FORD EXPEDITION
EDDIE BAUER
WHITE-LEATHER-ROOF
53176A, \$3,977

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BLUE-4CYL-POWER
P19737A, \$5,977

2002 FORD RANGER
WHITE-STICK-4CYL
53376B, \$3,977

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52502A, \$6,977

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POLICE INTERCEPTOR
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P19873A, \$3,977

2012 NISSAN SENTRA SR
SILVER-POWER-AUTO
53151A, \$8,977

2012 CHEVY SONIC
GRAY-4CYL-AUTO
15384A, \$4,977

2014 CHEVY SPARK LT
BLUE-LEATHER-AUTO
14339A, \$9,977

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P19672A, \$5,477

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2000 FORD F-150 S/CAB
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P19906, \$5,977

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BLACK-LEATHER-ROOF
53044A, \$11,977

***BASED ON MSRP. EXCLUDES TAX, TITLE, LICENSE, AND DESTINATION. VALUES ARE APPROXIMATE AND MAY VARY BY MARKET. ALWAYS CHECK ACTUAL VEHICLE.

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puzzles

8					6		1	
1		6		4	3			
4			1	7				8
5						7		
		4		5		8		
		7						9
2				3	7			1
			2	1		9		6
	8		9					2

DIFFICULTY RATING: ★★☆☆☆

1	9	4	3	8	2	6	7	5
7	6	8	4	9	5	2	3	1
3	5	2	1	6	7	8	9	4
5	3	6	2	7	8	1	4	9
4	1	9	5	3	6	7	2	8
2	8	7	9	4	1	5	6	3
9	2	5	7	1	4	3	8	6
8	7	3	6	5	9	4	1	2
6	4	1	8	2	3	9	5	7

TUESDAY'S SOLUTIONS

P	A	R	E	S	T	E	A	M	C	O	C	A
U	S	E	D	P	R	A	T	E	O	V	E	R
L	I	D	S	R	E	S	E	N	T	M	E	N
L	A	S	F	E	A	T	R	E	N	T	S	
K	A	R	A	T	Y	U	L					
S	P	E	W	E	D	P	O	L	Y	P	S	
O	I	L	E	D	B	E	R	R	Y	R	P	M
L	O	T	S	P	E	K	O	E	C	O	R	E
D	U	O	S	A	V	E	D	S	O	F	I	A
S	N	A	P	P	Y	M	A	L	I	G	N	
T	E	A	M	A	G	I	C					
S	P	O	O	L	B	A	S	E	I	R	K	
H	A	N	D	L	E	B	A	R	S	L	E	A
A	G	E	D	B	O	I	S	E	O	N	C	E
M	E	S	S	B	A	T	H	S	S	T	E	W

TODAY IN THE YEAR

1901: President William McKinley died in Buffalo, N.Y., of an infection after being shot days earlier.
1954: The Soviet Union detonated a 40-kiloton atomic test weapon.
1982: Princess Grace of Monaco, formerly actress Grace Kelly, died at age 52 of injuries from a car crash the day before.
2015: Ahmed Mohamed, a 14-year-old Muslim student at MacArthur High School in Irving, Texas, was arrested after bringing to school a homemade clock that was mistaken for a possible bomb.

ACROSS

- 1 "For _ a jolly good fellow..."
4 Name tag
9 Short fast race
13 School test
15 Relish tray item
16 Resound
17 Married woman
18 Casts a ballot
19 _ suey; Chinese dish
20 Anxiety
22 Needle holes
23 _ up; shredded
24 Very long time
26 Pulsates
29 Winnipeg's province
34 Sixty-minute periods
35 Biblical tower city
36 Enjoyment
37 Up in _; irate
38 Miscalculated
39 Hairless on top
40 "... not like green eggs and ham..." (Seuss)
41 Angry stare
42 Unpleasantly warm & humid
43 Peace
45 Wild brawls
46 Annoy; pester
47 Twofold
48 Messy person
51 Fair; unbiased
56 Long skirt
57 Tied up
58 Had debts
60 Microwave, e.g.
61 Knight's spear
62 Easy to reach
63 Band of hoodlums
64 Response to a knock
65 Wild blue yonder

DOWN

- 1 Chop down
2 Way out
3 Not in danger
4 Sweethearts
5 Without companions
6 Fisherman's hope
7 Nights before big holidays
8 Decreased
9 Good enough
10 Sore
11 As comfortable as an old _
12 Jumps
14 Trusted counselors
21 Weeps
25 Extra virgin olive _
26 Bangkok folks
27 Crowd
28 Bit of hearsay
29 Wed
30 Busy as _
31 No longer a minor
32 Stick out in a rounded lump
33 Griffith and Williams
35 Difficult child
38 Qualified to participate
39 Bars of gold or silver
41 Wildebeest
42 Veal or venison
44 Diminishing
45 Capital offense
47 Waltz or twist
48 Air pollution
49 Etna's output
50 Plow animals
52 _ and groan; complain
53 Football kick
54 Amazes
55 Faucet problem
59 Parched

1	2	3		4	5	6	7	8		9	10	11	12
13			14		15					16			
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48	49	50			51	52	53			54	55		
56					57					58		59	
60					61					62			
63					64					65			

Do you have fear or anxiety in social situations?

- Are you overly worried that others may think badly of you?
- Do you fear that you will act of look anxious in social situations?
- Do you avoid social situations?

If you are at least 18 years of age and answered yes to the above questions, you may be eligible for a study at the Center for Anxiety and Traumatic Stress Disorders at Rush University Medical Center.

Participants will receive a medical evaluation and study-related medication, therapy and transportation at no cost.

To learn more, visit www.rush.edu/social-anxiety-study or call (312) 563-6687. All inquiries are kept confidential.



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THE DIGIT

That's the number of episodes "The Simpsons" is approaching, and they're bringing back Frank Grimes—or "Grimey," if you're a true fan of Homer's enemy—to celebrate the occasion, according to **ew.com**. Grimes was both introduced and killed off in Episode 23 of Season 8 because of his co-worker Homer's idiocy at the Nuclear Power Plant. Entertainment Weekly reported that Grimes will appear as a ghost in this year's "Treehouse of Horror" Halloween episode on Oct. 16, leading a sort of "We hate the Simpsons" club in a plot to kill the family.

We're going going back back to Texas Texas

According to Sports Illustrated, the cast of "Friday Night Lights," the cult hit about a small-town Texas football team (obviously), comes together again in a special now streaming on the newly launched People/Entertainment Weekly Network. In "EW Reunites: The Cast of Friday Night Lights," the cast heads back to the Dillon Panthers' home field ahead of the 10th anniversary of the show's premiere on Oct. 3. Not even actors can escape the desire to relive their high school football glory days, apparently.



THE QUOTE
I HAVE NEVER—NEVER IS A STRONG WORD—NEVER DEALT WITH RACISM, AND I'M GLAD I DIDN'T HAVE TO. AND I DON'T KNOW IF IT'S BECAUSE OF MY BLESSINGS, BUT IT IS MY REALITY. SO I WOULD HAVE TO SAY, NOT ONLY I THOUGHT IT WAS OVER, I STILL BELIEVE IT'S OVER, BUT, OBVIOUSLY, IT ISN'T."

—Lil Wayne, to Skip Bayless on Fox Sports 1's "Undisputed" on Tuesday, while on air discussing race relations in the U.S. and San Francisco 49ers quarterback Colin Kaepernick's national anthem protests.

Not in Narnia anymore

The prettiest prince in any fictional land ever, Prince Caspian, is moving into Hell's Kitchen. Ben Barnes has been cast in Netflix's "The Punisher," and according to **tvline.com**, rumor has it he will portray Bobby Saint, the "corrupt crime prodigy" that Frank Castle, aka the Punisher, will face off against. Castle, played by Jon Bernthal, was introduced in Season 2 of Netflix's "Daredevil," where he killed anything and anyone who stood in his crazy vigilante way while he cleansed the city of criminals.

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